

Record 17
CORRECTIVE ACTION REPORT

| M.v Oriana Inspection Type: USPH Periodic Inspection Date of Inspection: 19th March 03 | | | | | |
|---|----------|--|---|---------------------------------|-----------------|
| Item No. | USPH No. | Description | Corrective Action | Responsible HOD | Action Complete |
| 1. | 22 | Main Galley - Both Fwd & aft warewash machines final rinse nozzle had erratic spray patterns. There were also one or two that were slightly clogged. | To be taken out of service and cleaned. Retrain staff to check more regularly | SEO & D/ F&B Mgr | 19.03.03 |
| 2. | 22 | Main Galley Aft - The curtain in-between the wash and final rinse cycle was not placed on the holder correctly | Moved on the day to the correct position. Retrain staff to site curtain correctly | D/F&B Mgr | 19.03.03 |
| 3. | 08 | Garbage room -To ensure that if a hose is attached to the HWB with a spray nozzle attachment then the current backflow preventer is not adequate for this purpose. | Suitable backflow preventer to be fitted | SEO | |
| 4. | 22 | Main Galley Fwd dishwasher. Steam was noted occasionally coming out of the final rinse nozzles | To adjust final rinse temperature. Retrain staff to check temperature is correct | SEO | 19.03.03 |
| 5. | 22 | Crew Galley dishwasher. Steam was noted occasionally coming out of the final rinse nozzles | To adjust final rinse temperature. Retrain staff to check temperature is correct | SEO | 19.03.03 |
| 6. | 29 | Officer's Mess Bar – when the bar was open for service the bartender must pass through a closed door for hand washing. | Already a door fastener in place so Bartender does not have to pass through a closed door. A notice is to be placed on the door stating it must be open at all times during service | D/ F&B Mgr | 15.03.02 |
| 7. | 33 | Crew Mess - Soft sealant was noted around the deck buffet juncture at the central buffet station. | Hard sealant to be used | SEO | |
| 8. | 20 | Veg prep room – Area around the potato peeler chutes were not easily cleanable. | Machines to be examined and repaired as necessary to give cleanable surfaces next to chutes | Corporate Chef/Technical | |
| 9. | 20 | Hot Galley – slotted fasteners were noted inside the microwave oven on the fan blade shield. | Slotted fasteners to be replaced with cleanable fasteners. | SEO/Corporate Chef | |
| 10. | 20 | Conservatory buffet – The filling mechanism of the Vitality juice machine was not designed to prevent contact with the lip contact surface of the glasses that are refilled. Signs were posted informing customers not to refill. | Vitality to be approached regarding supply of dispensing juice machine designed to comply. | Purchasing &EHC | |
| 11. | 20 | Terrace Bar Ice Machine – Soft sealant was used to attach the thermostat probe to the ice delivery chute of the ice machine. The sealant was not a, smooth easily cleanable surface | New type of hard sealant will be sourced and used to replace current soft sealant | SEO | |
| 12. | 08 | Potable Water – A reduced pressure backflow assembly did not protect the International shore connection. Staff stated that 12 backflow prevention devices were on order and will be installed during the refit period. | For installation | SEO/Technical | |
| 13. | 08 | Potable Water – The halogen system for the potable water supply did not have an automatic switch over pump that would maintain the free residual halogen in the event of a Primary pump failure. | For installation | SEO/Technical | |